

New

EASY MEAT CURING

The

CAREY-IZED WAY



SALT INDUSTRY



...WITH VALUABLE INFORMATION
ON HOME BUTCHERING ..
AND FACTS ABOUT AN AMAZING
NEW SAUSAGE SEASONING



NOW THE MOST WONDERFULLY FLAVORED MEAT EVER..



..WITH THESE TWO NEW CAREY-IZED PRODUCTS

THINK of having hams and bacon with the delicious tastiness of *perfectly cured* meat and the natural, juicy tenderness of *fresh* meat! Think of sitting down to *good* sausage, made irresistibly tempting and appetizing by a truly marvelous seasoning!

You *can* now. You can have hams and bacon that are never dry and hard—never too under-cured or over-smoked. Always uniformly sweet and palatable, with an ideal texture and color. And sausage? The very “just right” kind with that “I want more” flavor the whole family will enjoy. All you need do is to use the remarkable new “Carey-ized” Smoke-Salt for your home-cured meats—and, for your sausage, the new “Carey-ized” Sausage Seasoning that *Can't Fail*.

“Carey-ized” Smoke-Salt is really amazing — a distinct advance in home-curing methods. It completely ends the disadvantages of older methods and the uncertainties of all *ordinary* smoke-salts. An easy, quick, one-operation way — which gives a safer, more accurate cure. Cuts curing time. Saves work, money. Reduces shrinkage and spoilage to a new low. And, above all, it gives meat a tantalizing new flavor that's unexcelled — and

makes this *better*-tasting meat *stay good longer*. “Carey-ized” Sausage Seasoning is a complete, full-flavored seasoning that does a flawless job *every time*. Never any disappointments. It's convenient, time-saving, economical.

Each of these new Carey products is all ready to use . . . nothing to add. Both are scientifically perfected and blended, in *exact* proportion, the exclusive “Carey-ized” way — with flavoring strength and seasoning strength *carefully predetermined* to give you invariably perfect results. At all enterprising dealers!



FOREWORD

THIS book has been prepared by the Home Economics Department of the Carey Salt Company. Its purpose is to bring *proved* help to farmers and ranchmen. The increasing number of farmers who are now doing their own home-butchering and meat-curing will find these pages chock full of practical information — real help in multiplying the advantages and economies of home killing as never before. Those who do not now butcher their own meat will receive aid and instruction, enabling them to start this thrifty custom.

Latest methods of butchering and the newest recipes for the preparation of home cured meats are included in these pages. The information offered is authoritative — secured from experts, practical farmers and agricultural experiment station leaders who have made special scientific studies in this field.

The pages telling about the new “Carey-ized” Smoke-Salt and the new “Carey-ized” Sausage Seasoning should prove especially valuable to everyone who wants to produce the finest quality meats with the least bother and expense. Both of these products are fully worthy of the Carey name—as healthful, wholesome and convenient as any of the other famous Carey salt products. They are now introduced as a *Great Forward Step* in putting up home-cured meats and sausage.

Don't fail to read every page of this book. Keep it handy for ready-reference. From cover to cover here is a book that is easy to understand and of real importance to you.

The Carey Salt Company

Hutchinson, Kan. - Winnfield, La.

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Proved METHODS OF BUTCHERING!

TEMPERATURES around freezing, ranging from 30 to 40 degrees, Fahrenheit, is ideal for butchering. Don't butcher in warm weather.

Equipment for Home Butchering

Certain tools are necessary for quick, skillful work. The following will save labor and meat:

2 6-inch skinning knives, 1 6-inch boning knife, 1 12-inch steak knife, 1 12-inch steel, 1 18-24-inch meat saw, 1 3-3½-lb. cleaver, Stout bench or table, Scaffold, or block and tackle, 3 clean pails, 1 tub, Clean rags or cheese cloth.

Have all equipment ready before starting. For the protection of workmen, securely fasten the scalding barrel and table.

Special Equipment for Butchering Hogs

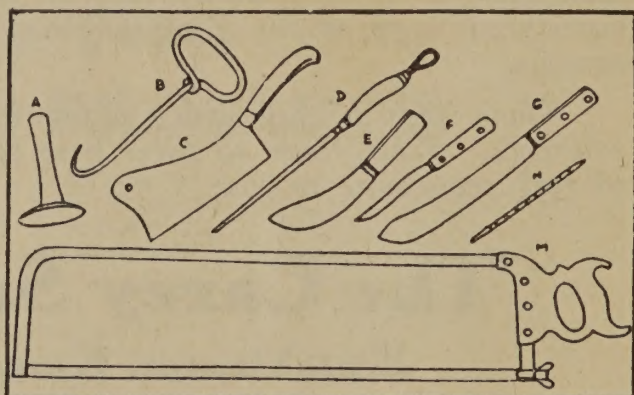
Two candlestick scrapers, gambrel sticks (or single-trees), 1 hog hook 1 thermometer, soap (lye or wood ashes), 1 50-gal. scalding barrel or tank, curing barrels or crocks, curing material.

Special Equipment for Butchering Cattle

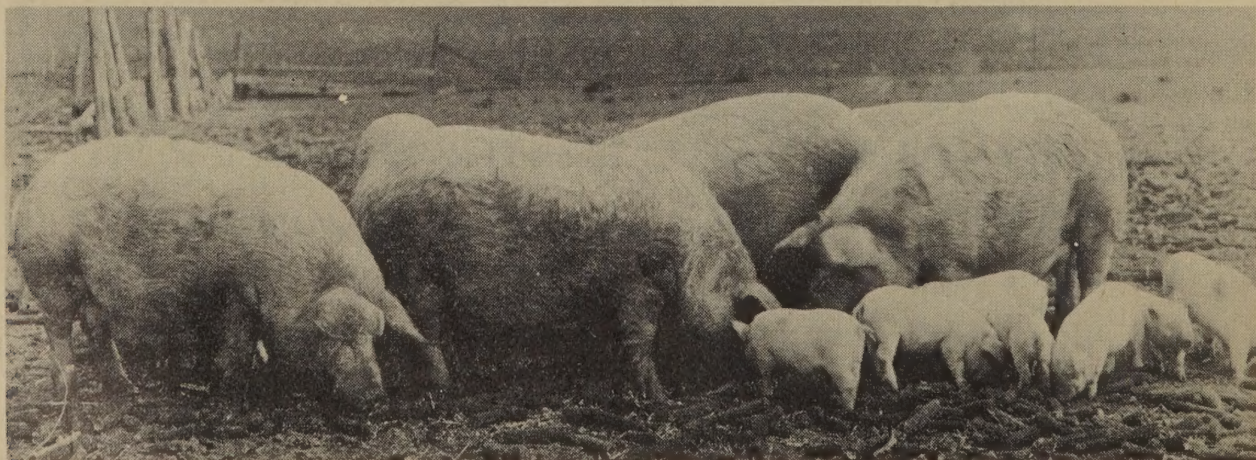
Killing axe, beef tree (or double-tree or neckyoke), beef pritch (or 30-inch broom handle sharpened on both ends).

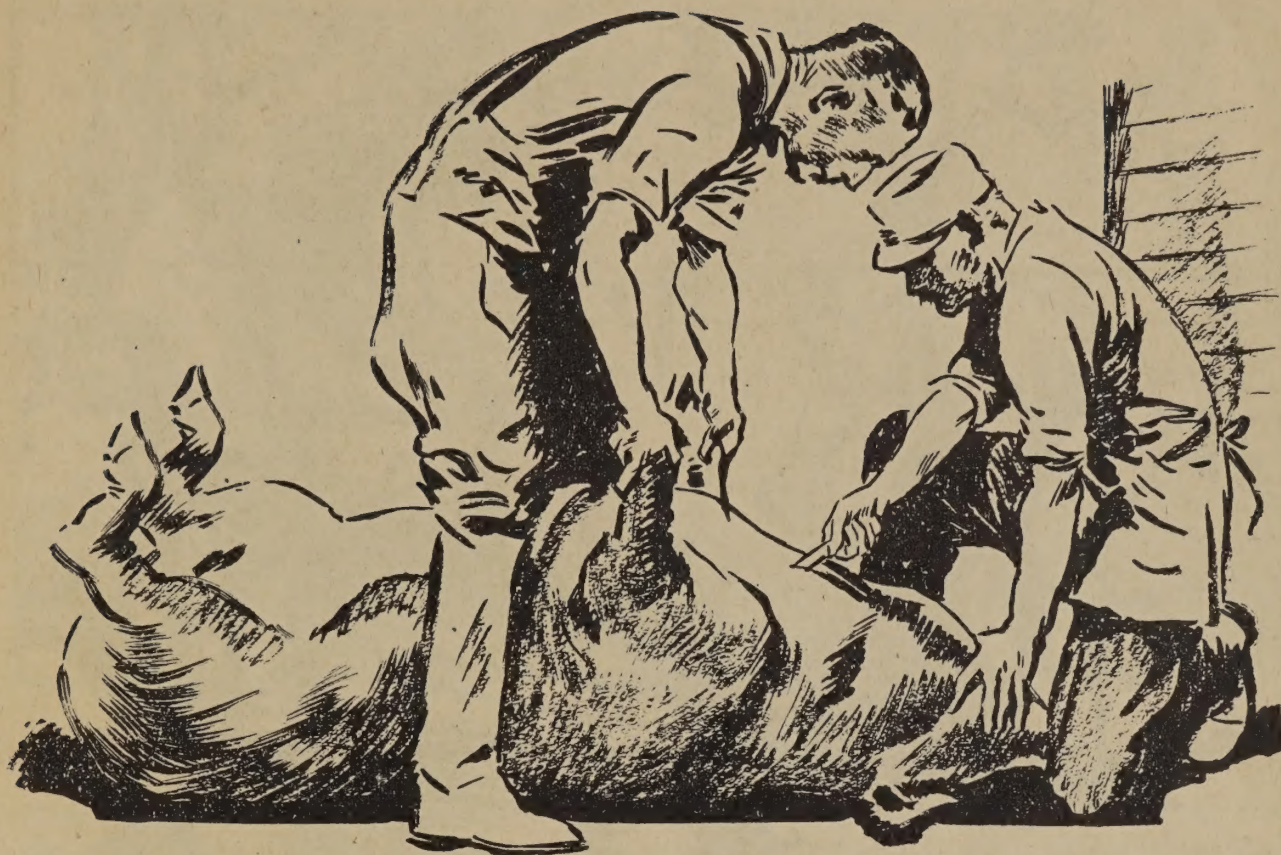
Sharpening Knives

Keen-edged knives are necessary for satisfactory results. First put on a medium wide bevel with the grindstone, then finish on an oil stone. Beware of the wire edge. When it appears, as it often will, remove entirely with the oil stone.



A, bell or candlestick scraper; B, hook; C, cleaver; D, steel; E, skinning knife; F, boning knife; G, steak knife; H, thermometer; M meat saw.





BUTCHERING HOGS

Selecting Animals

Healthy, rapidly-growing hogs eight months to a year old produce the best grades of meat. Hogs weighing 200 to 250 pounds are the ideal size.

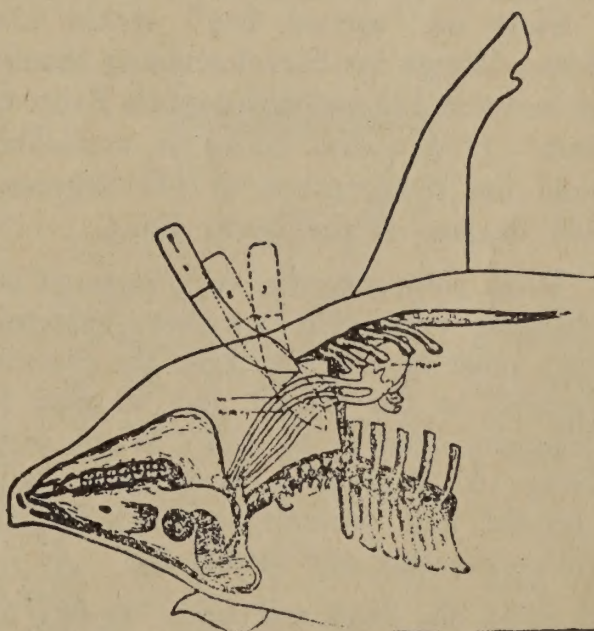
Handling Before Slaughter

Keep hogs on full feed until 24 hours before slaughtering. Then pen them up without feed, but plenty of fresh water to drink. Avoid chasing or exciting animals.

Slaughtering Hogs

Sticking is the best method.

Roll the live hog upon its back, one man standing astride his chest holding his forelegs with one hand. Open the skin about three inches in front of the breast bone (the 6-inch skinning knife is long enough). Run the knife, edge down, straight to the bone, following



Proper Method of Sticking a Hog.

it down with the point to its lower edge. Push the knife under the bone and one-half to three-fourths inches inward. Cut down and back toward the head. Keep the knife in the center. Avoid sticking the heart. Let it pump out the blood as long as possible. String up the hog by a hind leg, which facilitates bleeding.



SCALDING AND SCRAPING

Slow or "second hog" scalds are best. Water for barrel scalding should be between 135 and 165 degrees Fahrenheit. If a steam boiler is available, hold the temperature to 145 degrees; 141 degrees is the lower limit.

With boiling water, such as must be used in very cold weather, extreme care must be taken to keep the carcass moving in the barrel and to give it frequent chances to air. When possible 165 degrees is best, as it will slip the hair without so much danger of overheating and setting it.

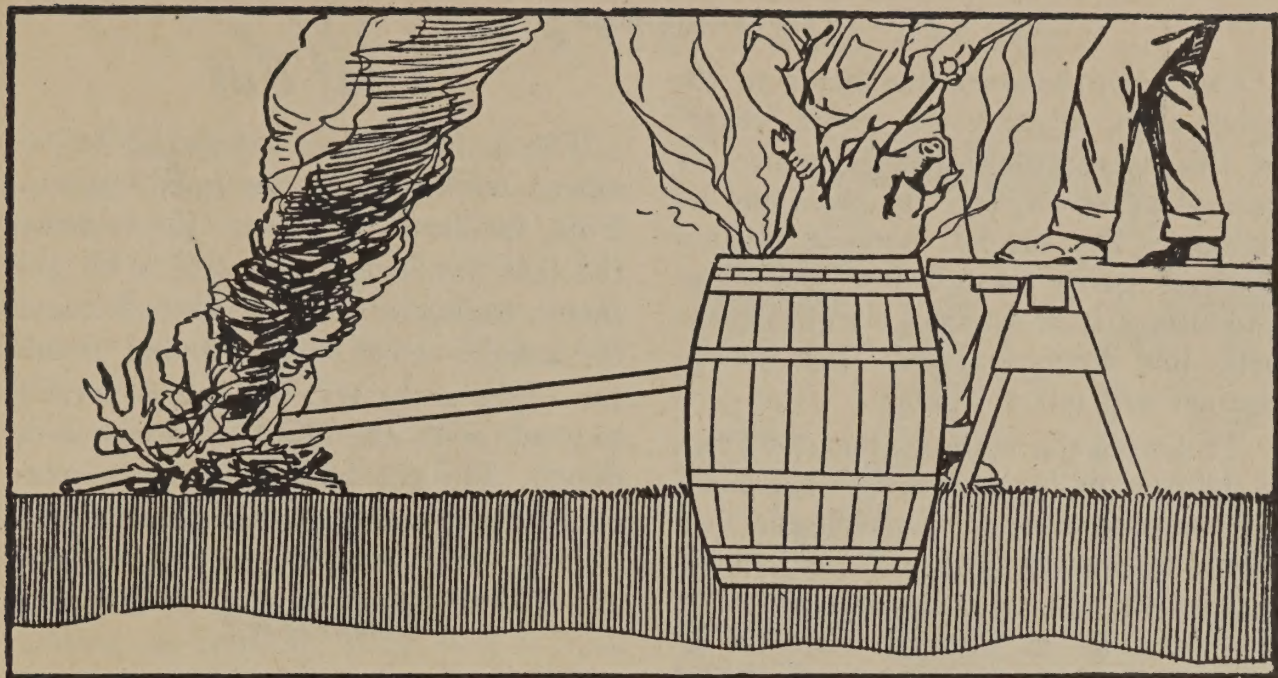
Scald the head end first. A bar of common soap, two handfuls of soft soap, a small shovelful of wood ashes or a scant tablespoon of lye in the water will cut the scurf and leave the hog's hide much whiter and cleaner. Soft soap and soft water make the best combination.

A simple device (see illustration opposite page) that enables easy) quick scalding is made as follows:

Bury a barrel one-third its length in the ground at the end of the bench and directly under the pulleys. The beam to which the block and tackle are attached is made of three-fourths inch scantling bolted to the wall of the barn or other outbuilding. Into the bung of the barrel insert a section of 3-inch gas pipe, 12 or 14 feet long, plugging up the other end. Be sure that the pipe is at least three inches in diameter, as a smaller one will not work satisfactorily. The plugged end of the pipe should be six or eight inches lower than the barrel end.

Fill the barrel about two-thirds full of water. Then build a hot fire underneath the lower end of the pipe, and in 30 minutes the water in the barrel will be boiling. By regulating the fire the water can be kept at any desired temperature for any length of time.

After the hog has been scalded, remove the hair from the feet, legs and head. Use the edge of the scraper. In scraping, lay the hog across the bench,



Simple Device for Scalding a Hog.

stand at the hind end and scrape toward the rear. Use both hands and put your entire weight on the handle. Tilt the scraper on edge. While one person is scraping the rear end of the hog, another can be scraping the head end. Two men are enough. Hair that sticks can be loosened with hot water.

Next wash clean with water and scrape again, this time using the scraper flat instead of on edge. This pulls out the dirt and whitens the hide. Hair that has been set from being over-scalded must be shaved off.

Dressing the Hog

Insert gambrel stick and hang up the carcass. Then wash with cold water and shave again, being careful to shave with a downward stroke in order that the hog may be left as dry as possible.

Run the knife, edge up between the sticking place and between the first and lowest pair of ribs. Cut upward through the breast bone with the heel of the knife. Be careful not to cut the ribs and open the stomach. Now turn the knife over and cut down through the sticking place to the point of the

jaw. Cut down on each side of the tongue and lift it out. After these operations have been performed, both hands and knife may be washed for there will be no further trouble with getting blood on the rest of the carcass.



Continued

Cut down between the hams to the pelvic arch, splitting the center "seam" of this bone with the knife point. In case of a barrow, free the penis and let it hang. Put the left hand in the abdominal cavity just below the hams and, using it to guide knife, open the belly line down the ribs. Let the intestines roll out and hang.

To loosen the rectum (bung) stretch it tight by pulling forward on the penis. Cut on both sides of the bung and then behind it. Strip it down past the kidneys, leaving the fat on the carcass. Hold the intestines in the left arm. With the right hand, roll out the paunch and loosen the liver. Cut the liver free and sever the gullet which holds the stomach. Drop the offal in the tub.

Cut out the white part of the diaphragm, loosen the artery which lies next to the backbone, and pull the heart and lungs (pluck) down and out between the ribs. The heart, tongue and liver may be put into cold water to clean and cool. The offal, fat and casings may be taken off much more easily while warm. Wash the ribs and head with clean, cold water and wipe the whole carcass dry.

Leaf Fat

The leaf or kidney fat should be removed while the carcass is still warm. This facilitates cooling. To remove the leaf fat, peel it upward with the finger, beginning at the bottom. Remove the kidneys which will be found in this fat. Spread the leaf fat out on a table to cool, with the thin membrane side down. The gut fat should not be mixed with the leaf fat in rendering.

Chilling

Before the carcass is handled all animal heat should be removed by thorough chilling. Cutting and salting a warm carcass detracts from its looks, flavor and keeping qualities. Chilling prevents bone sour. To quicken chilling, the carcass should be split or sawed down the backbone. In doing this, be careful to cut near the midline.

Chilling is an important operation and should receive particular attention. Let the carcass cool from 18 to 24 hours at 36 degrees Fahrenheit. Avoid freezing.



CUTTING UP THE HOG

Do not start cutting up until the carcass has thoroughly cooled. The usual farm method of cutting up a hog is (1) to remove the head; (2) sever the ribs on each side of the backbone; (3) take out the backbone and the sides.

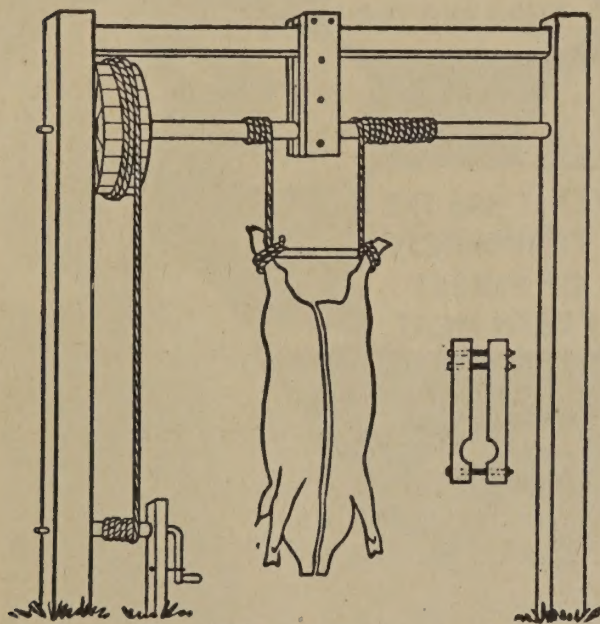
Another method is to split the carcass into two equal parts. Take out the ribs before "locking" the sides.

Another method is to split the carcass with a saw or cleaver as near the midline as possible. Each half is then cut into four parts: head, shoulders, middle and hams.



Trimmings

When the carcass has been entirely cut up and all pieces properly trimmed and shaped for curing, there will be many pieces of lean meat, fat and fat which can be used for making sausage and lard.



A Device That Makes It Possible for One Man to do His Own Butchering.

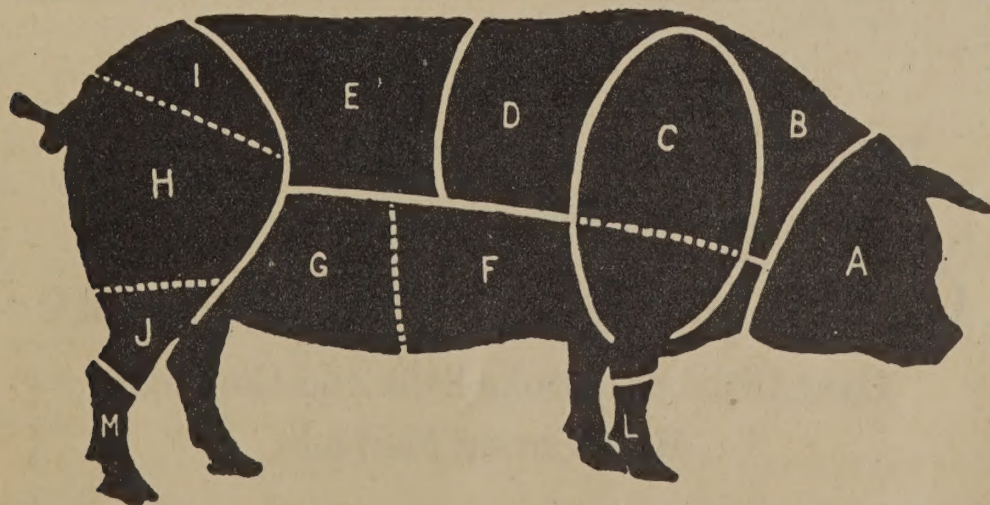


Diagram of Cuts of Pork

A. Head; B. Neck; C. Shoulder; D. Loin, Rib End; E. Loin, Best End; F. Breast; G. Flank; H. Ham; I. Ham, But End; J. Ham, Hock End; L-M, Feet

Experts Thrilled... Astonished Over Added Flavor Produced By Carey-ized Process



Demonstration at Carey Laboratories Shows
Remarkable Superiority of
Carey-ized Smoke-Salt-Sugar Cure
Over Ordinary Smoke-Salts and Common
Meat Curing Methods.

MEAT CURING METHODS

*- - Including the Amazing New
"Carey-ized" Smoke-Salt!*

Two ways of curing meat are given in the following pages. One is the "Carey-ized" Smoke-Salt and Sugar Cure way, and the other is the plain salt method. Because the new smoke-salt is a great step forward in curing methods it is discussed first.

'Carey-ized' Smoke-Salt and Sugar Cure

A Tremendous Advance Over Smoke House Methods and All Ordinary Smoke-Salts

"Carey-ized" Smoke-Salt reaches the market at a time when more and more farmers are turning to home butchering and curing. It is the latest triumph of the Carey Salt Company — in a 33 year search to develop better and easier ways of preparing meat that will taste more appetizing and *stay* good longer. Thousands of dollars have been spent in scientific tests to perfect this remarkable new sugar-cure and smoke-flavor, rolled into one. Already in actual use it is being accepted as a great new advance — better than the old smoke house methods and far superior to any other smoke-salt. A *complete* curing method that is safer, easier and quicker.



Why You Get Better Results, Much Finer Flavor

"Carey-ized" Smoke-Salt is made of pure Carey meat salt, of just the right grain and strength, combined with a well-balanced sugar cure (sugar, salt-

Continued

peter, black and red pepper) — and flawless, doubly refined and condensed wood smoke. All these elements are carefully mixed and scientifically blended in *exact* proportion by the exclusive "Carey-ized" process. This unique process permits a balanced blend of the salt, sugar and smoke to a degree hitherto unobtainable. Smoking strength is *predetermined*, — no smoke-dried or under-cured meat. "Carey-ized" Smoke-Salt penetrates meat quickly — reaches every fibre and tissue — gives a thorough, even, perfect cure *through* and *through* the meat. Results are uniformly good — with a sweeter flavor and richer color to the meat than ever before possible.

"Carey-ized" Smoke-Salt saves time, money, labor, over the old smoke house methods. Shrinkage and spoilage are reduced as never before. This new development even surpasses all other smoke-salts now available. Because of the exclusive "Carey-ized" process which keeps all the ingredients in perfect balance you can be *surer* of results.

Meat is salt-cured, sugar-cured and smoke-flavored in the *one* operation. It comes out of the cure with the delightful smoked flavor of *perfectly cured meat* and the natural juicy tenderness and color of fresh meat. Actually better *tasting* meat than you have ever before eaten. Yet "Carey-ized" Smoke-Salt *costs no more* than ordinary smoke-salts. A ten pound can will cure a hundred pounds of meat — a *complete* curing job at one cent a pound.

New Way Always Easy Quick, Safe

"Carey-ized" Smoke-Salt with Sugar Cure is all ready to use. Nothing to add. No objectionable chemical substances in it. In this new way all the steps of meat curing have been rolled up into one clean, easy operation that ends hard work and worry and gives you better quality meat for your table or for sale. "Carey-ized" Smoke-Salt will keep indefinitely with its full curing strength retained.



HOW TO GET A PERFECT CURE . .

With Carey-ized Smoke-Salt

BEGIN the curing process only after meat has been thoroughly chilled and well drained. Meat should be chilled for from 24 to 28 hours before curing. Meat must not be frozen at any time, but it will not keep if it is packed down before all animal heat has left it.

For draining, the cut and trimmed pieces should be lightly rubbed with the salt and placed on a table to drain for six or twelve hours. This will allow blood and water to drain away and make the meat less liable to spoilage. Use about one and a half pounds of salt to a hundred pounds of meat.

After draining, dip each piece in cold water to wash off the surplus blood and make the meat moist for the application of salt. Then, using the dry cure for best results, rub the meat thoroughly with "Carey-ized" Smoke-Salt. Use at least six pounds or more to a hundred pounds of meat. Be sure to work the salt well around the bones and joints. Almost at once it will strike into the meat and begin to penetrate to the bone. After carefully rubbing the salt into the meat with the hands, pack the meat away in a tight box or barrel and cover the meat (over and between the pieces) with the salt. Have the heaviest pieces of meat on the bottom and fill every space with salt and put plenty over the top. It's false economy

to skimp with the salt — use plenty and you will save worry and disappointment later on.

Inspecting Meat

Meat should be taken up about once a week during the process of curing and every piece examined thoroughly. Go over the meat and rub salt on any bare spots that you see. Then repack as before. If meat has been carefully chilled before starting the cure and you have done a thorough job of salting, your meat should be in good condition.

Length of Time Required

Meat should remain in the cure for about three days for each pound of ham or shoulder and about two days for each pound of bacon or smaller piece. For example, a twelve pound ham should cure about thirty-six days and a side of bacon of eight pounds for about sixteen days. When the proper curing time is up for the lighter pieces take them out and leave the heavier for the proper period. The ideal temperature for curing meat is 38 degrees F. If the weather turns moderate while meat is in cure the pieces should be taken out *in less time* than if cold weather prevails. Extremes of temperature either below or

above 38 degrees F. are both troublesome. Adjust your curing time accordingly. Use reasonable care and attention — and you will increase your chances of getting the highest quality meat.

Washing

After the meat has been cured, let the pieces soak in clean, lukewarm water for forty or fifty minutes. Then wash them to remove any surplus salt. You can scrape the skin side with a dull edge knife, too, and, by thus removing grease, improve the appearance of the meat. After washing, let the meat drain until dry. It must be thoroughly dry before being wrapped, however, and so it is usually advisable, especially in damp weather, to let the meat hang overnight in a warm, dry room.

Wrapping Meat

When meat is properly dried it should be wrapped as quickly as possible. Too long a wait after the meat comes from the cure permits a slow oxidation of the fat exposed to the air. Then meat becomes darker in color and stronger in flavor. If meat is to be kept any great time each piece should be wrapped separately in muslin — then wrapped in heavy paper — and placed in strong paper bags. Tie containers tightly. If cloth bags are used, coat them with flour paste or melted paraffin to keep out dust and insects. Hang wrapped meats in a dark, dry building. The pieces should be separated and away from the walls so as to be safe from rats.

For the Brine Cure

Follow same plan of chilling and draining as for the dry cure. Then, using about ten pounds of smoke-salt

to one hundred pounds of meat, rub the salt well in — getting at all the meat around the joints. Pack the meat in a well-scalded barrel, covering the meat with the remaining salt and pour in just enough water to keep the meat thoroughly covered. After about six days remove meat and brine, repack each piece in a different position and pour back brine. Overhaul meat in a like manner every ten days of the curing. Proper curing time with the brine cure is about four days for each pound for hams or shoulders; three days for each pound of bacon. Follow washing and wrapping procedure as explained in directions for dry cure.

Curing Other Meats, Game

To cure beef, mutton or venison follow general directions for curing pork. See details on pages 20 to 26 for butchering of cattle, lambs and sheep and curing of these meats. Any game, such as rabbits, should be thoroughly chilled, wiped dry, rubbed with the smoke-salt and allowed to stand a day or two under a heavy sprinkling of the cure. If properly stored, such game will keep quite a while.

Curing Fish

For curing fish, first clean them — then chill, wipe them dry and rub well (inside and outside) with the smoke-salt. Lay the fish on a table a few hours with a cloth over them to prevent flies. Then pack the fish down in the smoke-salt. After fish have been in the pack one and a half days for each pound, string them, pack in flour sacks or other wrapper and hang in a cool, dry place. Fish so treated take a perfect cure. They keep well and are a real delicacy.

DIRECTIONS FOR CURING

By the Plain Salt Method

*With Tips
on Home
Made Meat
Products*

MEAT is smoked primarily for the flavor imparted but properly cured meat will keep without smoking and those who do not prefer the smoke flavor need not follow this step.

The first step toward successful curing is proper cooling. All animal heat must be out of the meat before it can be cured. It must not be allowed to freeze, however. The ideal plan is to keep the meat at a temperature just above freezing, for about 24 hours after killing. Either the brine cure or the dry salt cure can be used, although the brine method is recommended, especially for beginners.

Regardless of whether the brine or dry cure is chosen, it is advisable before curing to rub the surface of the meat with Carey-ized Meat Salt, and allow it to drain, flesh side down, from 6 to 12 hours.



Dry Plain Salt and Sugar Cured Pork

For each 100 pounds of meat use—8 pounds Carey-ized Meat Salt, 2 ounces saltpeter, 2 pounds of brown sugar, 2½ pounds molasses, 2 ounces common black pepper, 2 ounces red pepper.

Mix the ingredients well. Rub the mixture thoroughly over the meat, and

pack away in a barrel or box. On the third day, take the meat out and re-pack it to insure thorough contact with the mixture. Then let it remain until cure is complete. Allow two days in cure for each pound that the individual pieces weigh. For example, 10-pound ham will take 20 days. After the meat has cured, hang it in the smoke-house without washing. Do not try to use this recipe without the saltpeter, as the results will be unsatisfactory.

Sweet Pickle or Brine Cured Pork

For each 100 pounds of meat use: Eight pounds of Carey-ized Meat Salt, 2 pounds brown sugar, 2 ounces saltpeter. Dissolve all in four gallons of water, and boil. Scald out the barrel

in which the meat is to be packed, and sprinkle a layer of Carey-ized Meat Salt in the bottom and over each layer of meat as it is packed in skin side down.

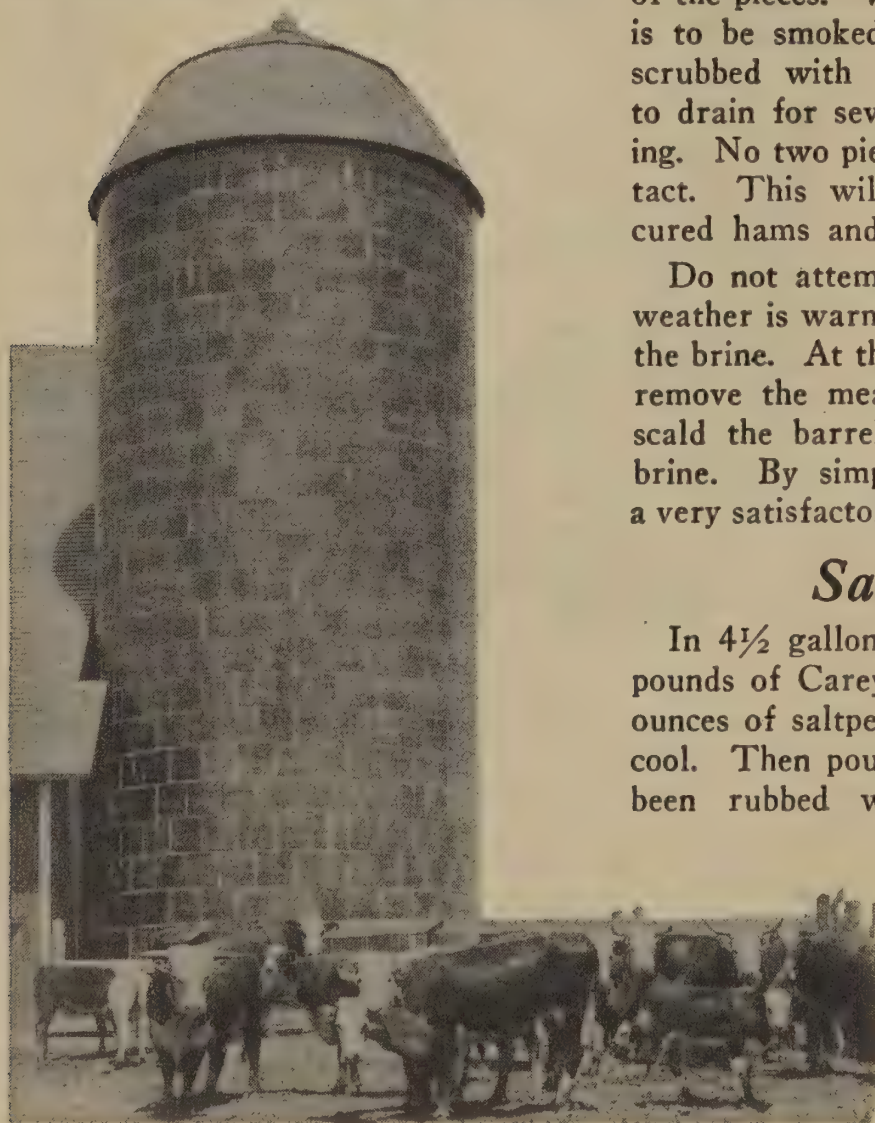
When the mixture is thoroughly cool, pour it over the meat. Cover the barrel with boards and weight down with stone, so that all the meat will be below the brine. Seven days after the brine is put on the meat should be taken out and repacked in reverse order, the pieces that were on top being placed on the bottom. The brine is then poured over as before. This is repeated on the fourteenth and twenty-first days. The same brine is used throughout.

Bacon should remain in the brine from four to six weeks, and hams six to eight weeks, depending on the size of the pieces. When cured, if the meat is to be smoked, each piece should be scrubbed with tepid water and hung to drain for several days before smoking. No two pieces should come in contact. This will give delicious sugar-cured hams and bacon.

Do not attempt to sugar cure if the weather is warm, as the sugar will sour the brine. At the first sign of sourness, remove the meat, scour it thoroughly, scald the barrel, repack and add new brine. By simply omitting the sugar, a very satisfactory brine can be obtained.

Salt Pork

In 4½ gallons of water, dissolve 10 pounds of Carey-ized Meat Salt and 2 ounces of saltpeter. Boil and allow to cool. Then pour over meat, which has been rubbed with Carey-ized Meat Salt and allow to stand over night. Salt pork is generally made from flat pieces, containing little or no lean. Keep the meat in the brine until used.



Head Cheese

Split the head into four pieces, remove eyes and brains, and let soak over night in cold water. Cook slowly until meat falls from bones, remove from fire and pick out all the bones. Drain off liquor and save for future use. Chop the meat up finely with a chopping knife. Return it to the kettle and pour on enough of the liquor to cover the meat. Let it boil slowly for 15 minutes to half an hour. Just before removing from the fire, season to taste with salt, pepper and ground cloves. Turn it into a shallow pan or dish. Cover with a piece of cheesecloth, then weight a board down on it, to make it solid. Serve cold with vinegar, or fried.

Pure Pork Sausage

For each three pounds of fresh lean pork (trimmings) use one pound of fat. Cut the meat into small pieces, mixing fat and lean together. Spread out meat and add Carey-ized Sausage Seasoning, mixing thoroughly before grinding. For a complete description of the Carey-ized Sausage Seasoning method see pages 27, 28 and 29.



The sausage may be put in stone jars or crocks, if it is to be used immediately. The most popular method of packing sausage for future use is in narrow muslin bags. Make the bags so that when filled, they will be about three inches in diameter and 18 to 24 inches long. Stuff the sausage in tightly by hand, and hang in a cool place. A coating of melted lard, rubbed over the outsides of the bags, will keep the sausage for a long time.

Frankfurters

Use about one-third lean beef trimmings. The pork should be about one-half fat, and trimmings from cured ham or bacon may be used. For 100 pounds, the following seasonings are recommended, but they may be varied to suit the consumer: 4 ounces white pepper; 1 ounce red pepper; 2 ounces sugar; 3 ounces saltpeter; 2½ pounds Carey-ized, Buffalo Fine or Premium Salt; add 5 pounds of flour and 20 pounds water. Mix mass thoroughly, grind fine and stuff into small casings. It is customary to make the links of frankfurters about four inches long. Press the casings together and then twist around. Alternate the direction of the twist, and the sausages will stay linked. Smoke about four hours and then cook about ten minutes in water



Continued

between 170 and 175 degrees. In stuffing, care must be taken not to stuff the casings too tight or they will burst while cooking. The attractive stuffed sausage is one that can be served with the skin intact. If onion is desired in sausage, one-fourth pound to every 100 pounds of sausage will give an onion flavor and will not be enough to be objectionable.

Bologna Sausage

Very popular for lunches and picnics. The following ingredients are used: 60 pounds cured beef, 40 pounds pork, 20 pounds water, 2 pounds Buffalo Brand Salt, 2 ounces mace, 4 ounces black pepper, 1 ounce coriander.

Grind the beef, salt it, and after it has set 24 hours in a cool place, grind it again, very fine. Grind the pork and mix beef and pork together, adding the water and spices, mix thoroughly until it takes on a dull color and becomes sticky. Stuff into large beef casings, or into beef rounds.

This sausage can also be stuffed into muslin bags and paraffined. It will keep perfectly prepared in this way. Allow it to hang about 20 minutes in a cool place. Smoke for about two hours, or until a good color is obtained, at a temperature not to exceed 140 degrees Fahrenheit. After the bologna is smoked it should be cooked, the rounds

about 30 minutes, and the larger bolognas about 1½ hours, at a temperature of 160 degrees Fahrenheit.

To tell when bologna is cooked enough, squeeze it in the hand, and if done it will squeak when the pressure is released. Place in cold water for about 30 minutes and then hang it up in a cool place to keep. Bologna should be used fairly soon after making.

Sausage in Brine

Stuffed sausages may be kept for several months if placed in a mild brine for four or five days (4 pounds Carey-ized Meat Salt and 3 gallons of water). Some prefer Buffalo Brand Salt for making brine—being finer and dissolving more rapidly. Rinse and smoke six or eight hours. Hang in a dry airy place. All smoked sausages that are to be kept for some time may be kept from molding or becoming too dry if the cool sausages are dipped in paraffin or painted with melted paraffin.

Liver Sausage

For a liver weighing three pounds, use 1½ pounds fat pork, 6 or 8 teaspoons Buffalo Brand Salt, 1 teaspoon cloves, 1 teaspoon pepper, 2 small onions, ½ teaspoon thyme and a pinch of marjoram.

Remove membrane from liver and cut away large blood vessels. Soak in water two hours to draw out blood. Boil until done. When cool, put through the food chopper. Boil the pork fat and divide into two equal portions. Chop one portion into one-fourth inch cubes and pass the other portion through the food chopper. Mix thoroughly, and add seasoning. Work for about 15 minutes and then stuff into large beef casings, or clean white muslin casings. When stuffed, cook the sausages in water just a little below boiling until they float. Plunge into



cold water to set the grease on the outside. These sausages will keep in warm weather if placed in the mild brine previously described under the heading, "Sausage in Brine."

New England Ham

Cut into small pieces, 70 pounds of lean pork, 10 pounds of pork cheek meat or fat trimmings, 20 pounds lean beef, add 5 pounds of potato or red dog flour, 3 pounds Carey-ized, Buffalo or Premium Salt, $\frac{1}{4}$ pound of white pepper, $\frac{1}{2}$ pound sugar, 2 ounces saltpeter, 5 to 10 pounds ice water, as needed for consistency; grind fine and stuff into cloth, beef bungs or beef bladders. Smoke about four hours with smoke-house at 150 to 170 degrees Fahrenheit. Cook three hours beginning with the water just below boiling and finishing at a good simmering heat, about 160 degrees.

Bologna Ham

Mix 60 pounds lean beef, chopped fine, 4 pounds Carey-ized, Buffalo or Premium Salt, $\frac{1}{2}$ pound saltpeter. Allow this mixture to stand 24 hours in a cool place. Then add 30 pounds fresh lean pork, 10 pounds fat pork, 4 ounces black pepper, 3 ounces mace, 5 pounds cereal, 10 pounds water. Mix thoroughly and grind so that pork will be of medium fineness. Stuff into cloth or beef casings. Smoke to a nice red color. Cook one-half hour, then immerse in cold water for five minutes and hang up.

Hamburg Steak

Twenty-five pounds of beef, one-half pound Carey-ized, Buffalo or Premium Salt, 2 ounces pepper, 4 pounds water. This sausage is made to use up dry

tough pieces of beef. Some beef suet may be added to give beef juiciness. Grind and mix as in making pork sausage and for the same reasons. Onions, if desired, should be added as the meat is used. They spoil quickly.

Dried Beef

Lean beef (preferably inside and knuckle muscles of the round); regular ham and bacon, sweet pickle. Bone out the round into three muscles. Rub the meat with Carey-ized Salt and let it stand over night. Pack and cure as with ham or bacon. Twenty to thirty days curing will be necessary depending on the size of the pieces. Thirty days is a good average. Freshen the meat in warm water, hang and smoke, as for hams and bacon. The more smoke, the drier the meat. Pack for summer with hams.

Corned Beef

Beef (preferably plates) regular ham and bacon pickle. Beef plates may be cut into squares about six inches across for corning or whole pieces boned, rolled and tied. Rub the meat with Carey-ized Meat Salt, put in clean hard wood



barrel or crock and add the sweet pickle. It is at its best after ten days curing.

Scrapple

Made just like head cheese until the bones are removed and the meat chopped, when the liquor (soup) is added and the dish returned to the stove to boil. Corn meal is then stirred in until the contents are as thick as corn-meal mush. Stir constantly for the first 15 minutes. Then set on back of the stove to boil slowly for an hour. Pour into shallow dish to mold. When cold it is sliced and fried.

Smoking Cured Meats

The object of smoking is to dry out the meat, to seal over the outside with smoke products, and to add to the flavor. There are two general methods of smoking. One a hot smoke in which the meat is smoked 36 hours at rather high temperature. This makes the meat a rich amber color, and is a good cold weather process.

The other method is by a slow smoke. Build a fire every two or three days until the meat is smoked enough. This method dries out the meat to a greater extent and as a rule it will keep better. Green hickory, maple or oak makes the best fuel, although corn cobs may be used. Never use soft wood. If a smoke-house is used, keep the fire confined to a kettle in the center of the room. After the meat has

been properly smoked and allowed to cool, do it up in paper sacks and hang in a dry dark place. Another splendid method is to pack the smoked meat in oats.

Smoked Pork Sausage

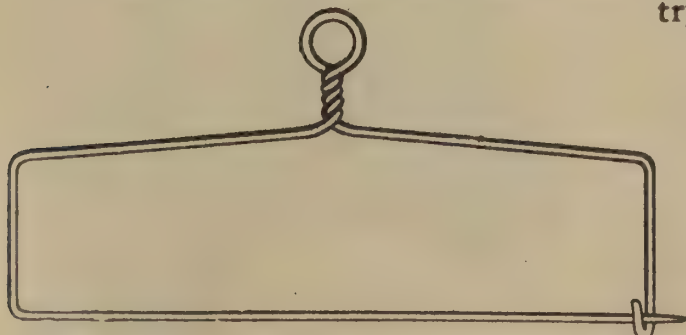
Use one part fat to three parts lean meat. To each 100 pounds add 1½ pounds Carey-ized Smoke-Salt and Sugar Cure, 1 ounce ground nutmeg and ½ pound of ground sage. Add mixture to meat as it goes through grinder, using coarse plate. Then run through grinder again, using finer plate.

Another Smoked Sausage

This is known as "country smoked sausage." Use 85 pounds lean pork, 15 pounds beef, 1 ounce mace, 1 ounce sweet marjoram and 1½ pounds Carey-ized Smoke-Salt and Sugar Cure. Spread meat out on table and sprinkle curing mixture over it. Then run through grinder twice using, fine plate the second time.

After sausage has cooled 24 hours, stuff into casings (cleaned hog intestines) or muslin bags. If you use muslin and expect to keep sausage a considerable time, dip bags in melted paraffin or melted lard a week or so after stuffing. The sausage can then be hung up or stored in any suitable place.

For complete information about Carey-ized Sausage Seasoning and how to use it with Pork Sausage and Country Cured Sausage, see pages 27 to 29.



Bacon Hanger—Can be made of No. 8 Galvanized Wire.

Smoked Tongue— Pickled Tongue

Use tongues of beeves, or hogs or sheep. Soak, scrape and clean tongues carefully, rinsing several times. Rub Carey-ized Smoke-Salt

Continued

and Sugar Cure into them and pack them down in it for two or three weeks. They may then be wrapped and stored, or put into jars and covered with hot vinegar and spices.

Barbecued Meats

Pork, mutton, beef, poultry and game can be "barbecued" quickly and easily by using Carey-ized Smoke-Salt and Sugar Cure for seasoning. Turn the meat frequently, basting well. You will find it equal to or better than meat barbecued the slow, difficult way over a bed of hot coals. Serve with "hot" sauce.

Hot Sauce For Barbecued Meats

To one-pound can of tomato puree (soup) add a tablespoonful of butter. Bring to a simmer and add a pinch of celery seed, $\frac{1}{2}$ teaspoonful cayenne pepper, 1 teaspoonful mustard and 1 tablespoonful Carey-ized Smoke-Salt and Sugar Cure. Do not boil, but allow to simmer 15 minutes. When cool, it may be put into bottle with sprinkler top. If you have no such bottle, any clean bottle will do and you can make a sprinkling device by cutting a groove along one side of the cork.



BUTCHERING SHEEP AND LAMBS

Curing Mutton

Selecting Animals

SELLECT healthy sheep and lambs that are in good flesh, but not too fat. Keep off feed for 18 hours but give them as much fresh water as they will drink. Avoid chasing or exciting them.

Slaughtering

To stick the sheep, lay it on its back, bend the two front feet backward and then bring the left hind foot forward. Tie the three feet together. Lay the animal on its left side and grasp the nose with the right hand. Stick the knife into the neck a little below the

right ear, and just back of the jaw-bone. Use a sharp, thin-bladed knife, thrusting it completely through the neck.

With the sharp edge turned outward, cut the under portion of the neck with an upward, outward motion. Next grasp the neck with the right hand, and pressing quickly on the nose with the left hand, break the neck over the edge of the bench.

Legging Out

After the sheep has thoroughly bled, it is ready to be legged out. Holding

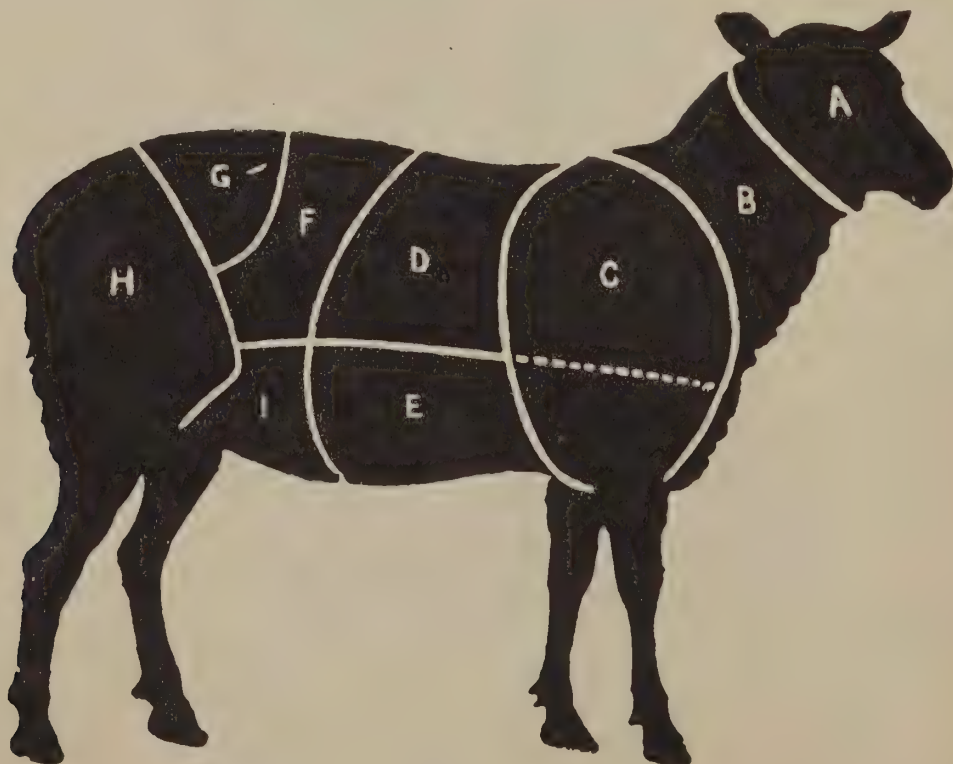


Diagram of Cuts of Mutton

A, Head; B, Neck; C, Shoulder; D, Back; E, Breast; F, Loin best end; G, Loin, bone end; H, Leg; I, Flank.

Continued

the foot of the animal between the knees, grasp the skin of the upper foreleg with the left hand. Skinning carefully, run a narrow strip down to the foot and sever the joint. Do likewise with the other leg, then open the skin across the breast and remove from each side of the neck. It is then fisted out over each side of the brisket and back of the forelegs.

Remove skin from the forearm, and strip from the rest of the leg. Now slit the throat and remove the gullet (esophagus). Break the outer fleshy part of this and tie, so that no gas can escape from the stomach.

Leg out the hind legs in the same way as the forelegs. Remove the skin from between the legs, and fist down under the belly. Next loosen it around the leg, run down to the joint below the postern, and sever the foot. Then pass the knife through the hind legs between the ankle and hock, and tie a cord through this opening.

The animal is now ready to be hung up. Fist the skin from the rest of the carcass, then sever the head at the atlas joint. The entrails should be removed immediately, to prevent the gasses from giving the meat a strong, unsavory

flavor. Then wash the carcass thoroughly, wrap in cheesecloth, and hang it in the cellar or other cool place until thoroughly cooled out. The carcass is then ready to be cut up.

Treating Mutton

Because of the high shrinkage in curing mutton, only the large pieces, such as legs and shoulders, are suitable for treatment. The rest of the meat should be used fresh. In cooking mutton, be careful to remove all the fell (membrane) from the meat. It is this membrane which gives the mutton the strong flavor to which so many people object.

Reasonable care in slaughtering the animal and caring for the carcass will insure wholesome, appetizing and economical meat.

Curing

The best way to cure mutton is with the use of "Carey-ized" Smoke-Salt. Be sure to read pages 9 to 12, which give the whole story of this remarkably new improved smoke-salt and how to use it for best results.



THE BEST WAY TO KILL CATTLE

And Cure Beef



Selecting Animals

HEALTHY cattle between one and two years produce the best grades of meat. Cattle weighing 700 to 1,000 pounds are the ideal size.

Stunning

Halter the animal and tie the head down close to the ground. With an axe, strike at the intersection of lines drawn from the base of each horn across to the opposite eye. Then remove the halter and rope. Stretch out the beef's head by bracing one foot against the lower jaw and holding back the forelegs with the other foot.

Sticking

Open the center of the throat from the brisket half way to the angle of the jaw. Cut in almost to the brisket bone and lay bare the windpipe, placing the back of the knife against the brisket and pushing it straight forward. If the knife cuts too far under the brisket an opening will be made in the chest cavity, and blood will be drained back into it making a "second liver." This is not serious but means additional work in washing the carcass.

To thoroughly drain the blood vessels, stand behind the beef, place the foot in the rear flank and push the paunch toward the chest. Repeat until bleeding ceases.

Skinning

In skinning the carcass, remove the head first. Open the poll behind the horns cutting clear across. Open the hide from the sticking place to the muzzle. Skin out one side of the head and part of the neck then cut the skin from muzzle to horn, following the line of the eye. Stretch out the head and neck by pulling back over the poll.

Cut the "Adam's Apple" and unjoint at the Atlas or first joint. If the back of the poll has been well skinned, the head will come off easily.

After heading the carcass, roll it upon its back and prop up with a pritch. Open the skin along the tendons from dewclaws to knee and unjoint with the heel of the knife about a quarter of an inch above the bottom flair in this joint. Feel around with the knife until the joint is found. This is the "flat" joint. The "horse" joint lies about one inch higher.

Cut across the tendons of the back leg between the foot and the hock. Skin out the hind legs from feet to hocks as in front. Holding the hock tightly between the knees, open the hide down the back of the tendons and square across the buttock about half way between the tail and the cod. Keep the knife flat on the carcass with the edge

turned up slightly across the hide. Unjoint the hind legs at the lower part of the hock joint where a small tendon can be seen inside. "(Lower" means toward the foot.) After nicking the tendon with a knife, crack the joint by pushing down and to the side. In older cattle, this joint must be sawed.

Split the hide down the belly line from the brisket to the tail, holding the knife as in opening across the buttock. The beginner will find it easier if the muscles are not cut until the beef is "sided."

Siding

"Choke" the skinning knife with the hand, letting the first finger extend beyond the handle onto the blade. This hitch makes the knife easier to control. Stretch the hide tightly along the meat with the left hand. Pulling it away at right angles is apt to cause a cut in the hide and ragged carcass. There is a thin membrane which lies between the meat and the skin. Keep the edge of the knife turned toward the hide rather than toward the meat. This will leave the membrane as a protection for the carcass.

Cut with a downward swing of the wrist rather than by heavy pressure. Keep the wrist of the knife-hand limber. A rigid hand and a slack hide will be sure to cause trouble. One should not be discouraged if his work is neither smooth nor rapid.

Dressing

Skin out the brisket belly inside the buttock and sides leaving the forelegs, shoulders and outside the round unskinned. Loosen the windpipe and gullet but do not cut them off. Cut back through the brisket to the end of the breastbone. Push the knife into the abdominal cavity at the end of the ribs and open the belly as in dressing hogs.



Continued

Slip the muscles over the pelvis to the tail; follow the white membrane in the center if possible. Saw the brisket and pelvis.

Next put the ends of the beef tree between the big tendons and the hock joint and raise the carcass one-third off the ground.

Skin out rump on each side of the tail. Lay the knife flat against the tail and work from the small end toward the base. Cut off the tail at a joint near the rump. Grasp it at the base and pull it out. A cloth will keep the hands from slipping.

Grasping the leg hide hanging from the heel of each round, jerk and pull the skin down and off. This leaves a clean white covering of membrane which protects the meat and helps its keeping qualities. If the membrane starts to come off with the hide, cut it free before pulling again. Pull the hide down to a little below the stifle.

Wash the hocks and round with clean hot water and dry with a hog cloth well wrung out. Losen the rectum and pull down past the kidneys leaving as much bed fat on the carcass as possible. Next, raise the carcass clear from the



A beef tree can easily be made by any farmer from material at hand. A derrick instead of a pulley as shown here is preferable. Stakes or holes in the ground for the ends of the poles may save a mishap.

ground and remove the offal as in dressing a hog. Skin out the back within two or three inches of the backbone. This part should peel off easily. An upward stroke over the hocks and rump will result in a better job than a downward cut.

Loosen the hide at the tail head. The weight of the hide and a little knife work will drop it to the shoulders. Open the forelegs down the inside and skin out the legs, shoulders and neck. Use the same cutting methods as in siding. One must go slowly here as there are many wrinkles in the hide and it is a tedious place to work.

Split the carcass down the center of the backbone with a saw or cleaver. Careful work is necessary to keep the saw in line. It is easier if the worker stands behind the carcass keeping the saw pitched upward at an angle of 45 degrees. This method "feeds" the blade into the next spinal process before the one above has been completely parted. The atlas or "puzzle" bone may be split with the cleaver, thus saving dulling the saw.

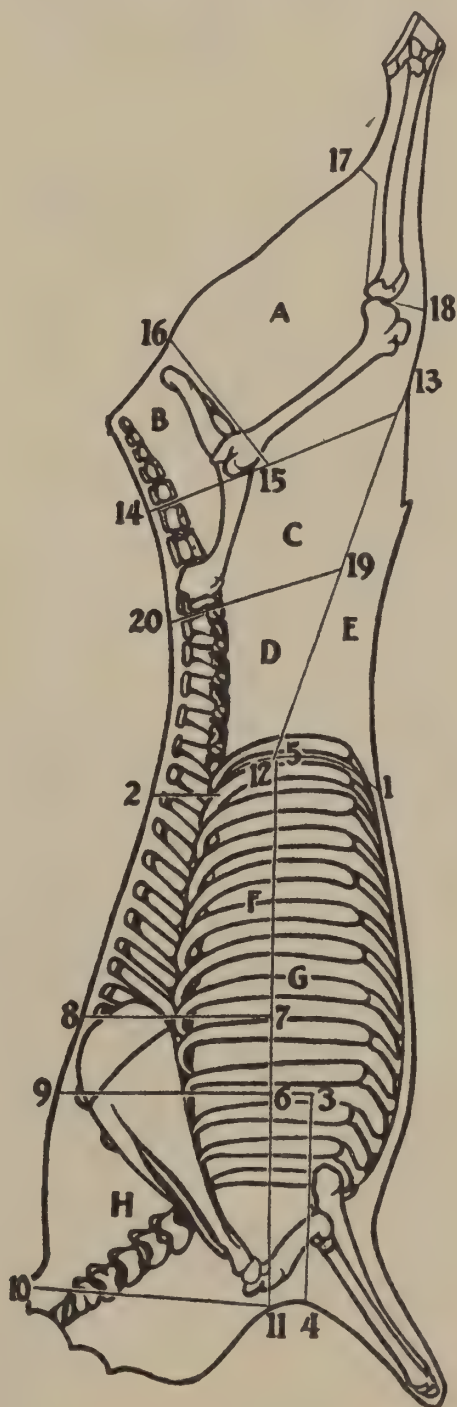
Pump the forelegs up and down vigorously to drain the shoulder veins. Trim off the ragged pieces around the neck. Wash the carcass with hot water to clean and whiten it. Wipe dry with hot cloths. Poorly dried meat spoils quickly. Prop up the "skirt" or diaphragm muscle with a nail or wooden skewer.

Chilling

Before quartering the carcass, let it hang free from 12 to 24 hours to become *thoroughly chilled*. Do not allow carcass to freeze. If dogs, dust or freezing weather is apt to interfere, "rub down" the carcass and hang the quarters in a better place until they chill and stiffen.

Cutting the Beef

There are three important rules for cutting beef: First, cut thin meat from thick meat; second, cut tough meat from tender meat; third, cut across the grain. In other words, the butcher considers



How to cut up a beef. The heavy lines indicate the cuts of beef and their relation to the bones. A, round, shank on; B, rump; C, sirloin; D, porterhouse; E, flank; F, ribs; G, plate; H, chuck.



the needs of the housewife and cuts soup meats from stews, boils from roasts and roasts from steaks.

Care of Offal

Lay the head down on the bench. Cut along the inside of the lower jaw-bones, loosening the tongue at the point. Pull the tongue out and back and cut it off behind the small bones at the root. Put the tongue, heart, liver and tail in cold water and wash and chill. Clean the tongue by holding at the tip and scraping back toward the root. When cool, hang these pieces up to drain. The paunch, intestines and pluck fat is edible unless fouled in dressing. In any case, it makes good soap stock and should be used or sold. Beef casings may be cut from beef although

sheep and hog intestines can be "run" by hand. A half barrel head nailed to a bench curved edge up, makes a good support for beef entrail while being "run."

Curing

Follow the general directions to be followed with "Carey-ized Smoke-Salt, which are fully covered from pages 9 to 12. Use either the dry cure or the brine cure, whichever you prefer. The new Carey-ized Smoke-Salt is such a *complete* cure—so easy, quick and positive in results that farmers are quickly turning to it in preference to the smoke house method. However, if you do not care for the smoked flavor turn to page 13, which gives directions for the plain salt method of curing.

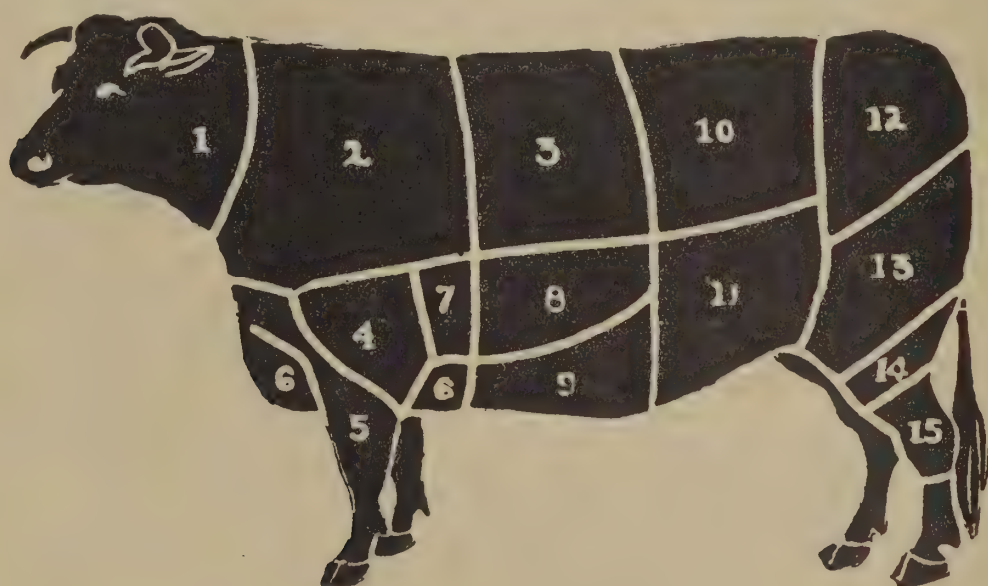
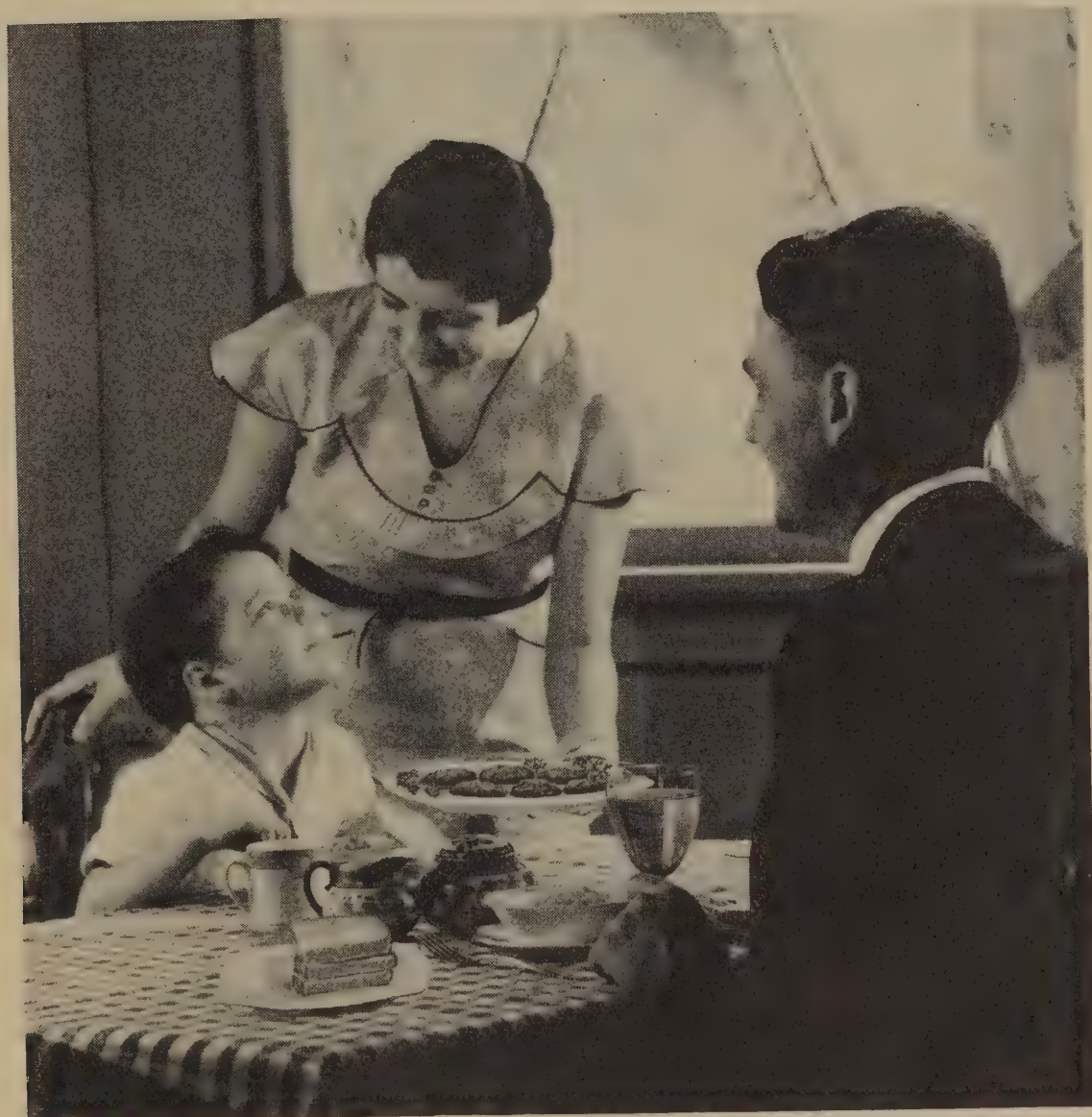


Diagram of Cuts of Beef

(Live Animal) 1, Neck; 2, Chuck; 3, Ribs; 4, Shoulder Clod; 5, Fore Shank; 6, Brisket; 7, Cross Ribs; 8, Plate; 9, Navel; 10, Loin; 11, Flank; 12, Rump; 13, Round Cut; 14, Second Cut, Round; 15, Hind Shank.

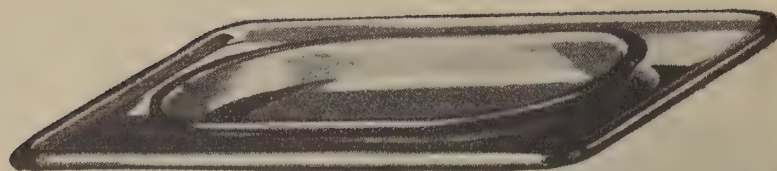
Have You Tried This
NEW WAY TO MAKE
BETTER SAUSAGE?

In Three Easy Steps!



25c

**Seasons 30 lbs.
of Meat!**



FOR SAUSAGE, POULTRY, MEATS, GRAVIES,
SAUCES AND DRESSINGS

Perfect and
Blended the
Carey-ized
Sausage
Seasoning
Carey Salt Co.



Now

You Can Make Good Pork Sausage!

For each three pounds of fresh, lean pork (trimmings) use one pound of fat. Cut the meat into small pieces. Sprinkle with "Carey-ized" Sausage Seasoning and mix the meat and seasoning together thoroughly before grinding. After grinding, let the meat stand overnight in cool place before stuffing or making into patties. When frying down cook sausage slow in own grease.

For "Country Cured" Sausage

Follow same general directions as for pork sausage. After grinding, allow sausage to cure 72 hours, in a temperature of about 38 degrees F. When cured, stuff in casings and hang in cool place (same temperature) to dry before smoking. See recipe Page 15.

Use Seasoning in These Quantities

For 30 lbs. of meat use on full 10 oz. can of "Carey-ized" Sausage Seasoning. For lesser quantities use in proportion — for example, one-half can for 15 lbs. of meat; one-third can for 10 lbs. For very small quantities use one level teaspoonful of seasoning for each pound of meat.



This New Sausage Seasoning Can't Fail!

BECAUSE IT'S CAREY-IZED

"Carey-ized" Sausage Seasoning is a *complete* full-flavored seasoning that *can't fail* to make the finest sausage — every time you use it. In the *one* 10-oz. container are *all* the choicest seasoning ingredients needed — Carey Salt, spices, sage, etc., blended in *exact* proportion the exclusive "*Carey-ized*" way. Nothing to mix or add. All ready — and *so easy* — to use. And you're *never* disappointed with results. Always you get the temptingly flavored sausage you *want* — just the "right

taste, right quality" kind that makes the whole family want more!

No matter how much sausage you season it will be *invariably* good if you follow this quick, easy, *sure* way. So why experiment with *ordinary* sausage seasonings? Save work and save worry — use *only* the sausage seasoning you can depend on *before-hand* — it can't fail because it's "Carey-ized." Yes, and an economy, too — enough to season 30 lbs. of sausage-meat in the one can.

See How Easy To Make The Finest Sausage You Ever Tasted—



Cut Meat In Small Pieces



Season and Mix Thoroughly



Then Grind

Carey-ized Seasoning for General Use!

Meat Loaf, Poultry Dressing, etc.

Same ingredients as large container of Carey-ized Sausage Seasoning, but handy not only for seasoning sausage, but also to give delicious new flavor to everyday foods.

Sprinkle Carey-ized Seasoning over your roasts when you put them in the oven. See how flavor is improved and what fine gravy results. In roasting fowl rub a little seasoning on the outside and inside before stuffing and use this seasoning for your poultry dressing. You can always depend on Carey-ized Seasoning to add a marvelous tastiness to all ordinary foods. Use it when cooking stews, beans, scrambled eggs, soups. Just sprinkle on or mix while cooking. See special recipes on next page.

3 Oz. Can

10c



**Handy
Size**

\$10 For Your Idea

On Additional Recipes, If Acceptable

Tell us how *you* have used Carey-ized Seasoning in a different food (try it in vegetables, meats, gravies, relishes, soups or various combinations) that has been particularly pleasing to the members of your household and guests. We will be glad to have your entry in the contest. No matter how simple your idea, send it. For every idea accepted for advertising we will pay \$10. Write our nearest office and include the name of your grocer. The Carey Salt Co., Hutchinson, Kansas or Winnfield, Louisiana.

Try These *Never Fail* Recipes

Meat Loaf

- | | |
|--------------------|-------------------------|
| 1 lb. fresh pork. | 1½ teaspoons Carey-ized |
| 1 lb. veal | Seasoning |
| 2 lbs. beef | 1 cup milk |
| 1 cup bread crumbs | 3 eggs slightly beaten |

Grind meat, add other ingredients in order given. Mix well. Shape into a loaf, put in pan, and lay across the top 6 thin slices of fat salt pork. Roast in hot oven 1½ hours, basting every 10 minutes, at first with ½ cup of hot water and after that has gone, with fat in pan.

Veal Birds

- | | |
|---------------------------------|---------------------------------------|
| 2 lbs. of veal from the leg | 2 cups cracker crumbs |
| ¼-inch thick slice of salt pork | 1 teaspoonful of Carey-ized Seasoning |
| 1 egg | ½ teaspoon onion juice |
| | ¼ teaspoon lemon juice |

Remove bone, skin and fat from veal. Pound until ¼ inch thick and cut in pieces 4 inches long by 2 inches wide, each piece making a bird. Chop trimmings of meat with a small piece of salt pork. Add cracker crumbs and Carey-ized Seasoning, lemon and onion juice. Moisten with beaten egg and hot water. Spread each bird with thin layer of mixture and avoid having mixture come close to edge. Roll and fasten with toothpicks. Sprinkle with salt and pepper and dredge with flour. Fry in hot batter until a golden brown. Put in frying pan, add cream to half cover meat. Cook slowly 20 minutes or until tender. Serve on small pieces of toast, straining cream remaining in pan over birds and toast. White sauce in place of cream may be served on birds.

Fried Corn Meal Mush

Put left over mush into a pan and heat with ½ teaspoon of salt, 1 teaspoon of Carey-ized Seasoning. Put into a dish and when cold, cut into slices ½ in thick. Dip each slice into flour. Melt ½ teaspoon drippings in a frying pan—let it get smoking hot. Brown the floured slices on each side. Drain, if necessary, and serve on a hot plate with syrup. If wanted crisp and dry, fry slowly.

The Perfect Seasoning For Deliciously Flavored Foods

Mashed Potatoes and Pork Sausage

- | | |
|------------------------|-----------------------|
| 2 cups mashed potatoes | 1 teaspoon Carey-ized |
| 1 lb. pork sausage | Seasoning |

Put mashed potatoes in baking dish. Mix seasoning with pork sausage. Spread pork sausage on top of mashed potatoes. Bake in hot oven for ½ hour.

Stuffing For Game

- | | |
|--|--------------------------------------|
| 1 bread roll soaked in milk | 3 eggs beaten |
| 2 bread rolls grated | 1 piece of lemon and orange rind |
| 1 onion chopped fine with 3 or 4 slices of bacon | 3 apples cut in cubes |
| 1 tablespoon butter, melted | 1½ teaspoons of Carey-ized Seasoning |

Mix altogether and fill the night before using.

Beef Loaf

- | | |
|---------------------------------|---------------------------|
| 1 lb. raw beef chopped | 1 teaspoon chopped onions |
| 1 teaspoon Carey-ized Seasoning | ½ cup bread crumbs |
| | ½ cup cold water |

Mix all ingredients together, then form into a roll. Place in a baking pan and bake in a quick oven for 30 minutes. Baste every 5 minutes with ¼ cup fat drippings, melted in 1 cup of boiling water; or instead of basting, lay strips of bacon over top.

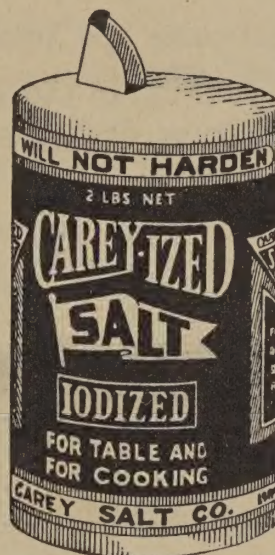
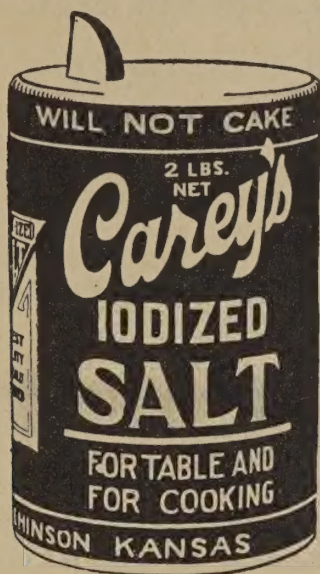
Bread Stuffing

- | | |
|------------------------------------|---------------------------------|
| 1 quart stale bread in pieces | 1 teaspoon Carey-ized Seasoning |
| 2 tablespoons fat drippings melted | 1 egg |
| Heart, liver and gizzard | ½ teaspoon onion chopped fine |

Soak bread in cold water and squeeze dry. Add Carey-ized Seasoning and melted fat. Mix thoroughly. Add the egg, slightly beaten, and the onion. Add heart, liver and gizzard, chopped fine and partially boiled.



HERE ARE SOME OF THE CAREY-IZED BRANDS



WARNING

YOU cannot expect "Carey-ized" results unless you use "Carey-ized" Smoke-Salt and "Carey-ized" Sausage Seasoning. These two products will give you the best flavored home-cured meats and the finest tasting Sausage you ever ate.

Expect these things from "Carey-ized" Smoke-Salt with Sugar Cure:

1. Salts, sugar-cures and smoke-flavors meat all at the same time — the easy "Carey-ized" way.
2. Ends smokehouse drudgery — with its usual disadvantages of extra expense, shrinkage, varying results and fire risk.
3. Being "Carey-ized", this smoke-salt strikes in quicker; penetrates evenly and faster to the bone. Protects better against spoilage during weather changes.
4. Since scientifically blended and proportioned by exclusive process, "Carey-ized" Smoke-Salt is a more *positive* cure — easier to use. Gives every tissue of finished meat new delightful flavor.
5. Cures, flavors and preserves meat uniformly. Never too smoke-dried or under-cured. Finished meat has delicious tastiness of *perfectly cured* meat — yet more nearly retains texture, color and juiciness of finest fresh meat.
6. The one highest quality smoke-salt and sugar cure prepared by the exclusive "Carey-ized" process.

Guarantee

The reputation of the Carey Salt Company is your guarantee that "Carey-ized" Smoke-Salt and "Carey-ized" Sausage Seasoning are absolutely pure, wholesome and healthful. Used as directed, they will give you the results you seek — thoroughly cured meats and perfectly seasoned sausage.

The Carey Salt Company
Hutchinson, Kan. - Winnfield, La.

THE CAREY-IZED DEALER CAN HELP YOU!

AS ONE of his customers, you are entitled to the valuable information that he has constantly at his command.

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Your dealer will be glad to tell you about these books. He will get them for you if he does not have them on hand now.

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SURE OF RESULTS..
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